Electrolux

ITEM #

MODEL #

NAME #

SIS #

AIA #

air-o-steam class B Natural Gas Combi Oven 202



air-o-steam

class B Natural Gas Combi Oven 202

268705 (AOS202GBG2)	Natural Gas Combi Oven 202 - 230V/1ph/60Hz

Short Form Specification

Item No.

Convection-steamer with dedicated steam generator guarantees a continuous supply of fresh steam at all times.
air-o-flow: fresh air is blown into the oven from the outside, after it is pre-heated it is pulled through the bi-functional fan, guaranteeing cooking evenness.
Humidity controlled through By-pass technology that guarantees the efficient use of the steam generator thus reducing water and energy consumption. Manual injection of water to add additional moisture in the cell.
air-o-clean: built-in cleaning system with four automatic pre-set cycles and one semi-automatic cleaning cycle.
Cooking cycles: steam (100 °C), low temperature steam (25-99 °C), overheated steam (101-130°C), hot air (25-300 °C), combi (25-250 °C), regeneration. 2-step cooking with the possibility to combine different cycles. Half power, half speed and pulse ventilation controls. Food probe for precise cooking. Double-glass door with book-like opening maintains a cool external temperature and incorporates a drip pan to collect excess condensation avoiding wet floors. Halogen lighting in the cooking chamber. Side panels and interior in AISI 304 stainless steel.
Supplied with n.1 trolley rack 2/1GN, 63mm pitch and door shield.

APPROVAL:

Main Features

- Low temperature Steam cycle 25 °C to 99.4 °C: ideal for sous-vide (vacuum packed) re-thermalization and delicate cooking.
- Steam cycle 100 °C: seafood and vegetables.
- High temperature steam 100.5 °C - 130 °C.
- Combination cycle 25 °C to 250 °C: combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- Hold function: provides an impulse ventilation ideal for holding and light pastry.
- Variable fan speed. Radial fan.
- Reduced power cycle.
- air-o-clean™ automatic and built-in self cleaning system (4 automatic and 1 semi-automatic cycles).
- Simple sensor core temperature probe included.

Construction

- High efficiency and low emissions burners.
- IPX 5 spray water protection certification for easy cleaning.
- 304 AISI stainless steel construction throughout.
- Seamless hygienic cooking chamber with all rounded corners for easy cleaning.
- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- Swing hinged front panel for easy service access to main components.

Optional Accessories

- Couple of grids for whole chicken 1/1GN (8 per grid) — PNC 922036 ❑
- Trolley with tray rack for 20x2/1GN ovens and bcf, 63mm pitch — PNC 922044 ❑
- Trolley with tray rack for 16x2/1GN ovens and bcf, 80mm pitch — PNC 922046 ❑
- Trolley with banquet rack 92 plates for 20x2/1GN ovens and bcf, 85mm pitch — PNC 922055 ❑
- Non-stick universal pan 1/1GN H=20mm — PNC 922090 ❑
- Non-stick universal pan 1/1GN H=40mm — PNC 922091 ❑
- Non-stick universal pan 1/1GN H=60mm — PNC 922092 ❑
- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) — PNC 922266 ❑

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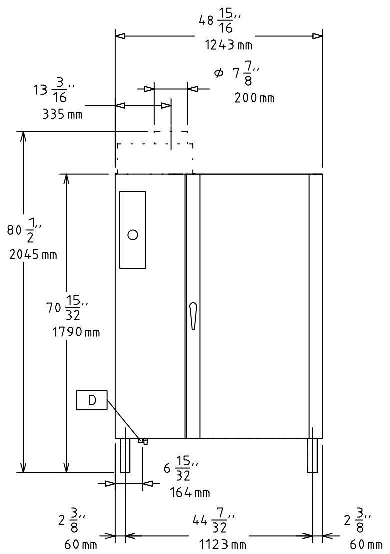
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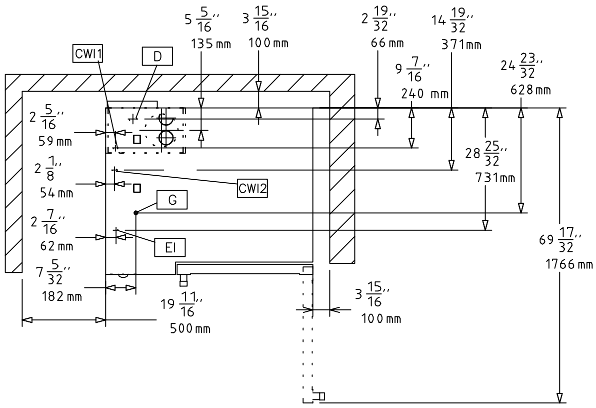
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Front

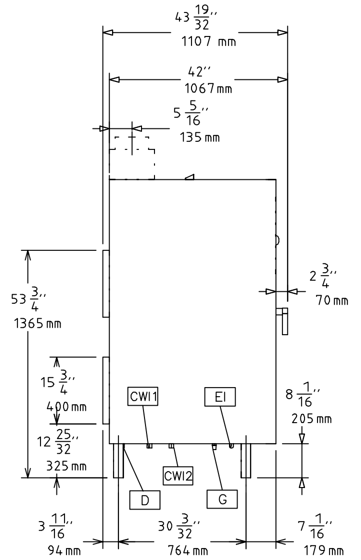


Top



CWI	=	Cold Water inlet	**EI**	=	Electrical connection
D	=	Drain	**G**	=	Gas connection
DO	=	Overflow drain pipe			

Side



Electric

Supply voltage:	
268705(AOS202GBG2)	230 V/1N ph/50/60 Hz
Circuit breaker required	

Gas

ISO 7/1 gas connection diameter:	1" MNPT
Natural gas:	
Pressure:	7" w.c. (17.4 mbar)
Steam generator:	55 kW
Heating elements:	187495 BTU (55 kW)
Total thermal load:	323855 BTU (95 kW)

Water:

Water inlet "CW" connection:	3/4"
Water inlet "FCW" connection:	3/4"
Total hardness:	5-50 ppm
Pressure:	1.5-4.5 bar
Pressure:	22-36 psi (1.5-4.5 bar)
Drain "D":	2"

Electrolux *recommends the use of treated water, based on testing of specific water conditions.*

Please refer to user manual for detailed water quality information.

Installation:

Clearance:	Clearance: 5 cm rear and right hand sides.
Suggested clearance for service access:	50 cm left hand side.

Capacity:

GN:	20 - 2/1 Gastronorm
GN:	40 - 1/1 containers
Max load capacity:	200 kg

Key Information:

Net weight:	414 kg
Shipping weight:	444 kg
Shipping height:	1795 mm
Shipping width:	1243 mm
Shipping depth:	1107 mm
Shipping volume:	2.47 m³

Included Accessories

- 1 of Trolley with tray rack for 20x2/1GN ovens and bcf, 63mm pitch PNC 922044
- 1 of Door shield for pre-heating oven, without trolley, 20 GN 2/1 PNC 922095
- 1 of Control panel filter for 20xGN2/1 ovens PNC 922249

Optional Accessories

- Automatic water softener for ovens PNC 921305 ❑
- Resin sanitizer for water softener PNC 921306 ❑
- Pair of 1/1 GN AISI 304 grids PNC 922017 ❑
- Couple of grids for whole chicken 1/1GN (8 per grid) PNC 922036 ❑
- Trolley with tray rack for 20x2/1GN ovens and bcf, 63mm pitch PNC 922044 ❑
- Trolley with tray rack for 16x2/1GN ovens and bcf, 80mm pitch PNC 922046 ❑
- Thermal blanket for 20x2/1GN PNC 922049 ❑
- Flue condenser for air-o-system gas 20x2/1GN PNC 922050 ❑
- Trolley with banquet rack 92 plates for 20x2/1GN ovens and bcf, 85mm pitch PNC 922055 ❑
- Pastry trolley for 20x2/1GN ovens and bcf, 80mm pitch (16 runners). Suitable for 600x400mm pastry trays in oven PNC 922069 ❑
- Non-stick universal pan 1/1GN H=20mm PNC 922090 ❑
- Non-stick universal pan 1/1GN H=40mm PNC 922091 ❑
- Non-stick universal pan 1/1GN H=60mm PNC 922092 ❑
- Aluminium oven grill 1/1GN PNC 922093 ❑
- Door shield for pre-heating oven, without trolley, 20 GN 2/1 PNC 922095 ❑
- Water filter for ovens 20x2/1GN, 1,8 lt/min PNC 922104 ❑
- Kit HACCP EKIS PNC 922166 ❑
- Side external spray unit PNC 922171 ❑
- Pair of 2/1GN aisi 304 stainless steel grids PNC 922175 ❑
- 2 fat filters for 20 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric) PNC 922179 ❑
- Baking tray with 5 rows (baguette), perforated aluminium with silicon coating (400x600x38) PNC 922189 ❑
- Baking tray with 4 edges, perforated aluminium (400x600x20) PNC 922190 ❑
- Baking tray with 4 edges, aluminium (400x600x20) PNC 922191 ❑
- Flue condenser for gas combi steamers and convection ovens PNC 922235 ❑
- 2 frying baskets for ovens PNC 922239 ❑
- Heat shield for 20x2/1GN PNC 922242 ❑
- Retractable spray unit for 20GN1/1&2/1 ovens PNC 922263 ❑
- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) PNC 922266 ❑
- Kit integrated HACCP for ovens PNC 922275 ❑
- Kit to convert from natural gas to LPG PNC 922277 ❑
- Adjustable wheels for 20GN 1/1 and 2/1 lengthwise ovens PNC 922280 ❑
- Baking tray for baguette 1/1GN PNC 922288 ❑
- Aluminium oven grill GN 1/1 PNC 922289 ❑
- Egg fryer for 8 eggs 1/1GN PNC 922290 ❑
- External reverse osmosis filter for ovens PNC 922316 ❑